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# RED CROSS

## COAL RANGES

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CATALOG NO. 61

CO-OPERATIVE FOUNDRY CO.  
Rochester, New York



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CCA



*"Good Cooking Made Certain"*

## RED CROSS RANGES

*for Burning Coal and Wood*

OVER three generations ago was built the first Red Cross Range—a range for burning coal and wood. It was upon this type of range that the present day reputation and prestige of the Red Cross Line was built up through those earlier years.

Although styles have changed, improvements have been made and gas has come generally into use for domestic purposes, there yet remains a large section of the country wherein, due to the lack of gas facilities and in some cases personal preference, the coal and wood range is still the dominating type of cooking equipment.

To meet this demand, the Red Cross Line of Coal and Wood Ranges has been, year after year, steadily and constantly improved. To give to its users a range that is modern in design and construction—that is up to the minute in labor-saving features and advantages—is the object behind this constant improvement.

On the pages which follow, you will find pictured and described the complete line of Red Cross Ranges for Coal and Wood. Each different size and type of range is designed to fill some definitely certain need or preference.

A typical fire box and the grate, such as used in Red Cross Coal and Wood Ranges, is shown on pages four and five. In addition to this deep, roomy fire box, Red Cross Ranges always provide for full size ovens and a scientific flue arrangement which guarantees an even distribution of heat for baking.

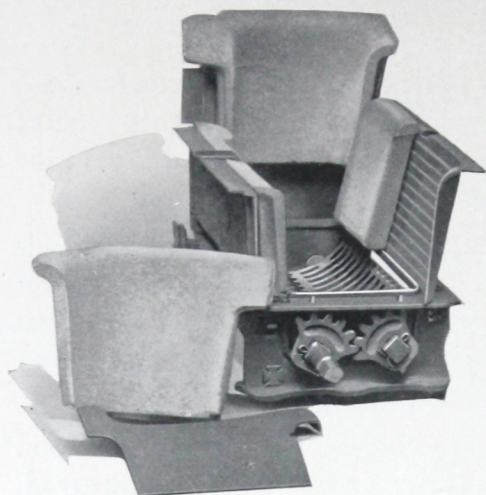
In beauty the Red Cross is perhaps above the average. It is neither bulky nor massive, yet it is possessed of a quiet dignity that immediately stamps it as a range of quality. The lines are simple and without ornate decoration—easy to clean and keep clean.

Red Cross Ranges "Make Good Cooking Certain!" They have proved this fact through long years of satisfactory service in thousands of homes, doing all kinds of cooking and baking, under all practical conditions.



*"Good Cooking Made Certain"*

## THE RED CROSS FIRE BOX



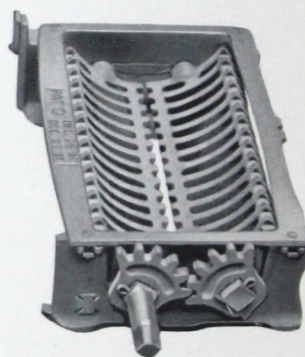
The unusually long, wide and deep fire box with heavy, rugged bricks and carefully fitted parts is an important feature in all Red Cross Ranges. This assures perfectly uniform baking qualities, economy in fuel and easy control of heat distribution.

Brick linings are furnished for burning hard coal; cast iron linings for burning soft coal and also for wood, where burned exclusively.

## THE DUPLEX STYLE GRATE

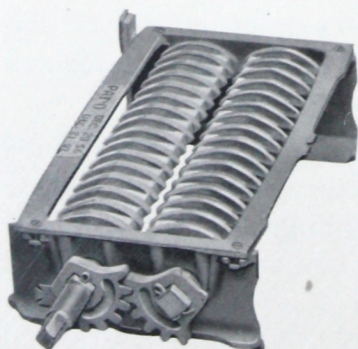
The Duplex Style Grate is furnished as regular equipment in all Red Cross Ranges unless otherwise specified.

It is a heavy, rugged grate which burns fuel with utmost economy and is highly efficient in the elimination of clinkers.



Pictured above is the Duplex Grate as used for burning coal. A half turn over, then back, creates a new bed of fire instantly without packing down the balance of the burning fuel.

Opposite is shown the Duplex Grate as reversed for use when burning wood.



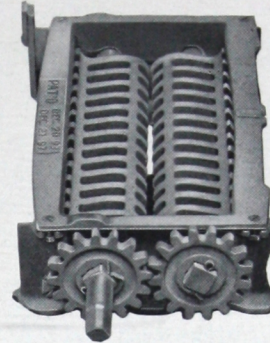


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## THE DOCKASH STYLE GRATE

The Dockash Grate can be furnished for all Red Cross Coal and Wood Ranges except the Challenge. The use of either the Duplex or Dockash style is however, largely a matter of preference.

The Dockash, when operated, revolves entirely around. It is used for burning coal only and has two surfaces (both sides) for actual use. It is heavy and durable.



## THE RED CROSS WATER FRONT

A water front may be installed in the fire box of any Red Cross Coal and Wood Range except the Challenge.

The Red Cross water front is of extremely heavy construction, large capacity and well made. Correct in proportion to the size of the fire box in which it is installed, each water front is carefully tested under pressure, before shipment, and can be relied upon to give efficient service and an ample supply of hot water.

## THE RED CROSS RESERVOIR

The reservoirs for use in all sizes of Red Cross Coal and Wood Ranges are of ample capacity—they are as large as the heating efficiency of each range will permit. This fact, plus the splendid flue arrangement, and the rapidity with which the water can be heated, guarantees plenty of hot water, always.

A copper reservoir is furnished as the regular equipment on all ranges unless otherwise specified. If preferred, a cast iron reservoir, with white porcelain enameled interior, can be furnished at no extra cost. This applies to all ranges except the Challenge.



## RED CROSS FEATURES OF INTEREST

### POLISHED TOPS

A POLISHED top is a very desirable and attractive feature to most modern housewives. It eliminates blacking and is easily cleaned. Where it is desired to equip a Red Cross Range in velvet black finish, with a polished top, this must be ordered as an extra. All Red Cross Ranges in gray enamel finish have the polished top as regular equipment.

### FIRE BOX LININGS

Brick linings are furnished for hard coal and cast iron linings for soft coal, wood or coke in all Red Cross Ranges. If other than hard coal is to be burned, it must be specified in ordering the range.

Red Cross Fire Box Linings are high grade in every respect. The bricks are heavy and rugged—of sufficient thickness to give long, durable service. The Cast Iron Linings are extra heavy, made in sections and accurately fitted. Both types of linings are easily removable for changing or replacement.

### ASH PANS

To make ample provision for a large size ash pan, which can be easily removed and replaced, has always been the aim in constructing a Red Cross Range. In addition to this, each ash pan is perfectly balanced and easy to handle without spilling the contents. The ash pit in all Red Cross Ranges is so constructed that, when operating the grates, all the ashes fall into the pan.

### NICKELING

An exceptionally good grade of heavy nickel work on all Red Cross Ranges results in a lasting finish of much beauty. Where possible, the design of the nickel work is always plain, making it easy to clean and keep clean. All Red Cross Ranges are equipped with loose nickel borders on the cooking top, making it possible to lift them off for easy and frequent cleansing.

### PORCELAIN ENAMELING

The lustrous gray enamel on Red Cross Ranges is genuine porcelain enamel. Extreme care is used in its application—it is fused right into the iron. Experts skilled in the art produce this beautiful, lasting finish. The enameling on Red Cross Ranges is done in our own factory in one of the largest and best equipped plants in the country devoted to range enameling exclusively.



## RED CROSS TRIBUNE STEEL RANGE

**Q**UALITY in its beautiful lines and finish; in its workmanship, materials and performance is inherently a part of the Red Cross Tribune Steel Range.

Built of the finest, heavy and most durable steel—two walls with asbestos insulation between—the Tribune has long been famous for its rapidity in operation and for its uniformly good baking qualities.

With a fire box that is unusually deep and efficient, a baking oven larger than its rated size and a flue arrangement that guarantees an even distribution of heat, the housewife who owns a Tribune can cook and bake in shorter, pleasanter time, with an assurance of perfect results always.

In appearance the Tribune is a most distinctive range. It can be furnished in a beautiful, lustrous gray or black porcelain enamel or in the regular plain black finish, any one of which finishes are in perfect harmony with the blue steel body of this splendid range.

Made in both 18 and 20-inch oven sizes with 8 or 9-inch covers on the cooking top, there is a size and style to meet practically any household requirement in the Tribune.



*"Good Cooking Made Certain"*



## RED CROSS TRIBUNE STEEL RANGE

*Square with High Shelf*

Distinctive in beauty is the Tribune, whether finished in lustrous enamel or plain black. The range pictured above is finished with the cast iron parts in black porcelain enamel—it can also be furnished in lustrous gray enamel or plain black. Made in a wide variety of sizes with High Warming Closet, Reservoir or Water Front as desired.

| Sizes                | 8-18           | 9-18                            | 8-20           | 9-20           |
|----------------------|----------------|---------------------------------|----------------|----------------|
| Baking Oven.....     | 18 x 20½ x 13" | 18 x 20½ x 13"                  | 20 x 20½ x 14" | 20 x 20½ x 14" |
| Fire Box (Coal)..... | 17½ x 7 x 11½" | 17½ x 7 x 11½"                  | 17½ x 7 x 12¼" | 17½ x 7 x 12¼" |
| Fire Box (Wood)..... | 21" long       | 21" long                        | 21" long       | 21" long       |
| Floor Space.....     | 30 x 47"       | 30 x 47"                        | 30 x 49"       | 30 x 49"       |
| Cooking Top.....     | Six 8" covers  | Four 9" covers<br>Two 7" covers | Six 8" covers  | Six 9" covers  |



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## RED CROSS TRIBUNE STEEL RANGE

*With Reservoir and High Shelf and Leg Base*

This shows the Tribune in plain black finish with the white porcelain splasher back and oven door panel and the plain nickel trim. It is a very effective combination. The Leg Base is special equipment and can be furnished on any style Tribune. Can be equipped with water front if desired. Also finished in lustrous gray or black porcelain enamel.

| Sizes                | 8-18           | 9-18                            | 8-20           | 9-20           |
|----------------------|----------------|---------------------------------|----------------|----------------|
| Baking Oven.....     | 18 x 20½ x 13" | 18 x 20½ x 13"                  | 20 x 20½ x 14" | 20 x 20½ x 14" |
| Fire Box (Coal)..... | 17½ x 7 x 11½" | 17½ x 7 x 11½"                  | 17½ x 7 x 12¼" | 17½ x 7 x 12¼" |
| Fire Box (Wood)..... | 21" long       | 21" long                        | 21" long       | 21" long       |
| Floor Space.....     | 30 x 49"       | 30 x 49"                        | 30 x 51"       | 30 x 51"       |
| Cooking Top.....     | Six 8" covers  | Four 9" covers<br>Two 7" covers | Six 8" covers  | Six 9" covers  |



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## RED CROSS TRIBUNE STEEL RANGE

*With Reservoir and High Warming Closet*

Adding a completeness which means much to the housewife who enjoys keeping meals hot and savory until serving time, the High Warming Closet and Reservoir make this style Tribune the most complete unit. Handsomely finished in lustrous gray porcelain enamel, as pictured, or in black porcelain enamel or the plain black, it is a range of rare beauty. Water Front can be installed if desired.

| Sizes                | 8-18           | 9-18                            | 8-20           | 9-20           |
|----------------------|----------------|---------------------------------|----------------|----------------|
| Baking Oven.....     | 18 x 20½ x 13" | 18 x 20½ x 13"                  | 20 x 20½ x 14" | 20 x 20½ x 14" |
| Fire Box (Coal)..... | 17½ x 7 x 11½" | 17½ x 7 x 11½"                  | 17½ x 7 x 12¼" | 17½ x 7 x 12¼" |
| Fire Box (Wood)..... | 21" long       | 21" long                        | 21" long       | 21" long       |
| Floor Space.....     | 30 x 49"       | 30 x 49"                        | 30 x 51"       | 30 x 51"       |
| Cooking Top.....     | Six 8" covers  | Four 9" covers<br>Two 7" covers | Six 8" covers  | Six 9" covers  |

10

**RED CROSS**  
RANGES  FURNACES



# RED CROSS CAST RANGES

## *Styles "C" and "H"*

HERE are two really fine pieces of range workmanship. They reflect, not only in their beautiful lines and finish, but in their general construction details and unusual facilities for better cooking and baking, that type of superiority for which Red Cross has long been famous.

The Styles "C" and "H" Red Cross Ranges are heavy and durable. They have full 20-inch baking ovens and deep well-proportioned fire boxes—the best that Red Cross design and construction can produce. To facilitate the baking qualities, both style ranges are equipped with heavy 16-gauge steel oven back and bottom plates.

Style "C" is the Cabinet Base type range which provides a convenient Low Storage Closet in the Cabinet Base.

Style "H" is a Leg Base range with a substantial, heavy base in keeping with the design of the range itself. This range also has an end hearth equipment as pictured on pages 14 and 15.

Either style range is interchangeable with the Cabinet or Leg Base and may be equipped with a High Shelf or Warming Closet.

Due to a scientific flue arrangement, with the flue construction on the rear running straight up, both the Styles "C" and "H" have a free and easy draft—they are simple to operate and control.

Finished in a beautiful lustrous gray porcelain enamel or plain black. Made in 20-inch oven size only with 8 or 9-inch covers on the cooking top.



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### RED CROSS CAST RANGE—STYLE "C"

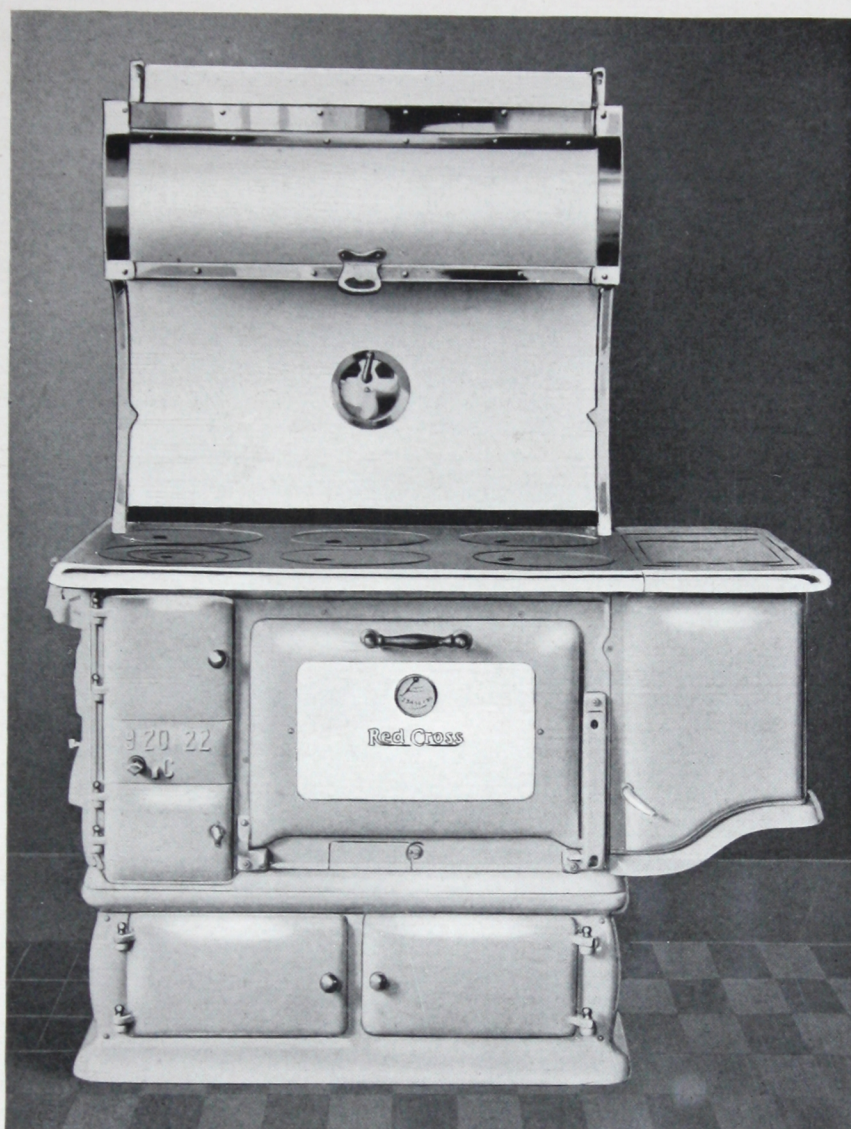
*Square with High Shelf*

Quality in its beautiful lines and finish; in its workmanship, materials and performance is inherently a part of this splendid Red Cross Range—the Style "C." This model can also be furnished in a lustrous gray porcelain enamel, and with a Reservoir or High Warming Closet if desired. Water Front may also be installed.

| Sizes                | 8-20-C        | 9-20-C        |
|----------------------|---------------|---------------|
| Baking Oven.....     | 20 x 20 x 13" | 20 x 20 x 13" |
| Fire Box (Coal)..... | 16½ x 8 x 12" | 16½ x 8 x 12" |
| Fire Box (Wood)..... | 21 x 9 x 10½" | 21 x 9 x 10½" |
| Floor Space.....     | 32 x 46"      | 32 x 46"      |
| Cooking Top.....     | Six 8" covers | Six 9" covers |



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## RED CROSS CAST RANGE—STYLE "C"

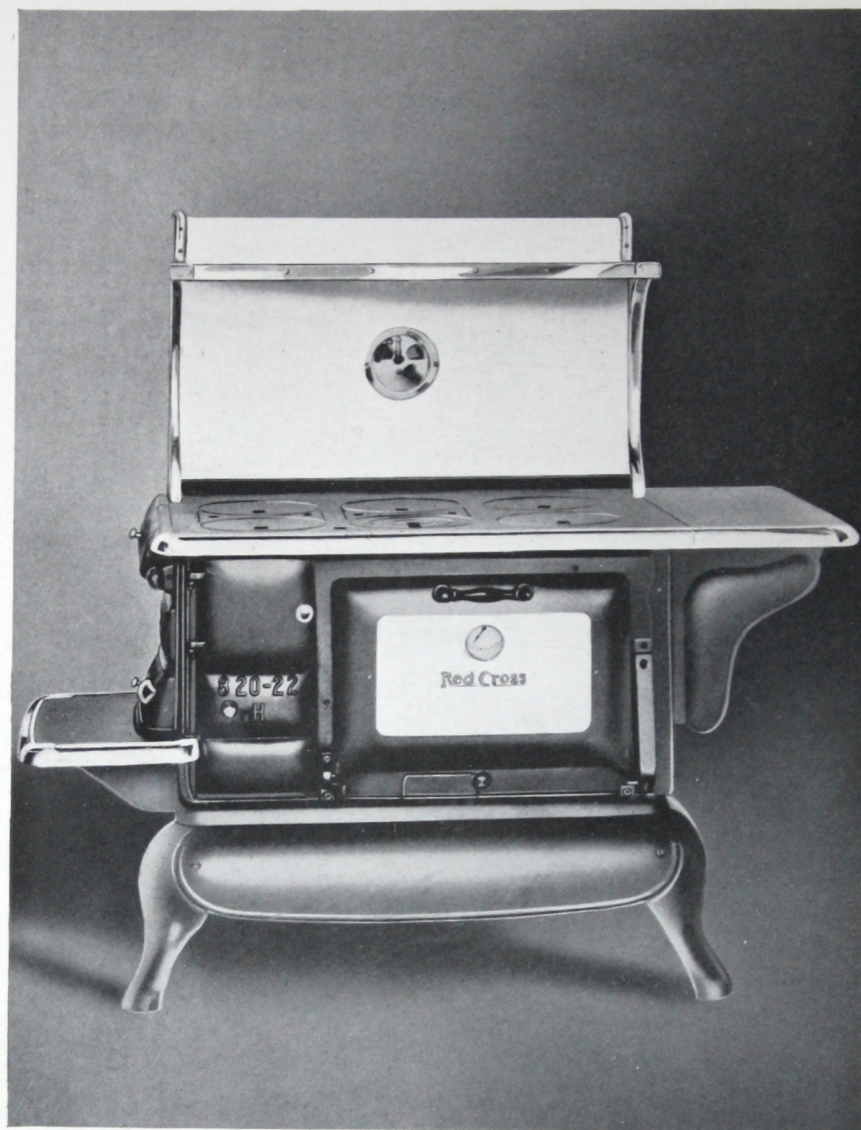
*With Reservoir and High Warming Closet*

With its splendid Low Storage Closet and the added convenience of the High Warming Closet and Reservoir, this model is essentially the best and most complete in Red Cross Cast Range equipment. Furnished in the lustrous gray enamel as pictured or in velvet black. Water Front may also be installed.

| <i>Sizes</i>         | <i>8-20-C</i> | <i>9-20-C</i> |
|----------------------|---------------|---------------|
| Baking Oven.....     | 20 x 20 x 13" | 20 x 20 x 13" |
| Fire Box (Coal)..... | 16½ x 8 x 12" | 16½ x 8 x 12" |
| Fire Box (Wood)..... | 21 x 9 x 10½" | 21 x 9 x 10½" |
| Floor Space.....     | 32 x 48"      | 32 x 48"      |
| Cooking Top.....     | Six 8" covers | Six 9" covers |



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### RED CROSS CAST RANGE—STYLE "H"

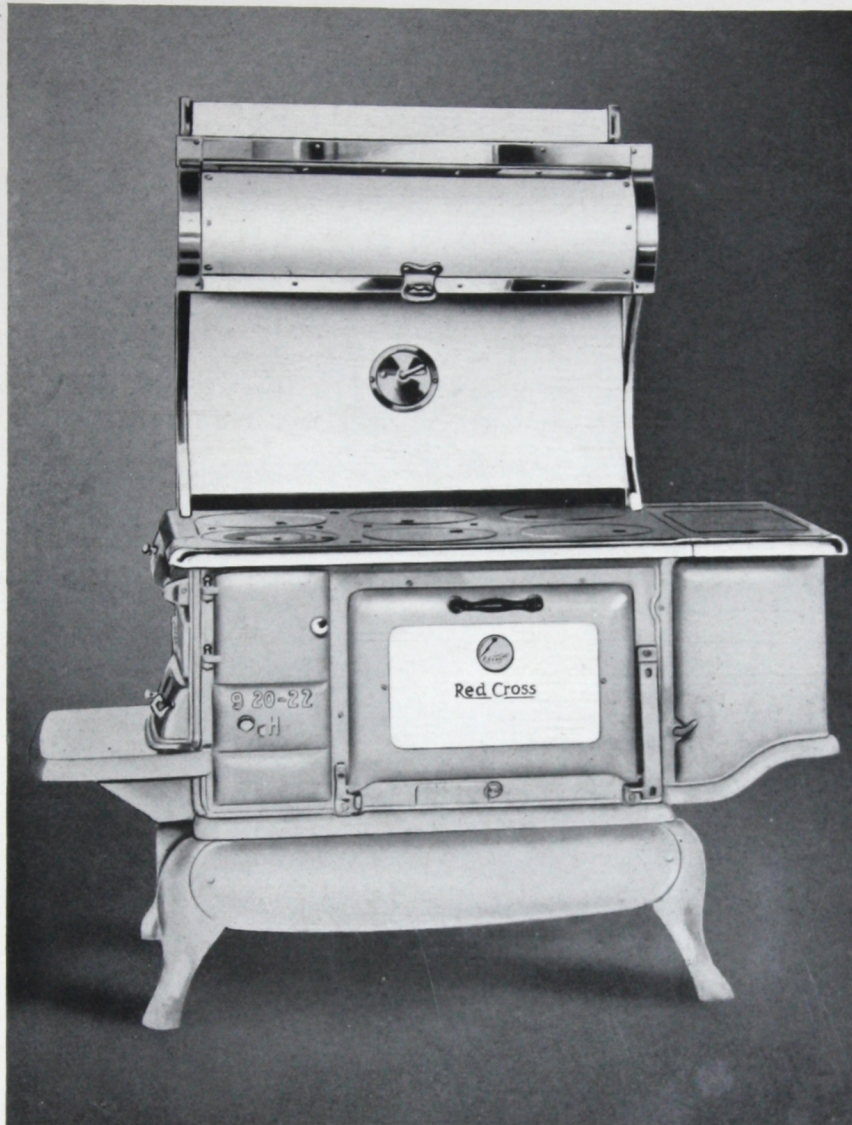
*Square with High Shelf*

The Style "H" Red Cross Range differs from the Style "C" only in the fact that it has an end hearth with an arrangement for removal of the ash pan through the door opening to this hearth. The Leg Base as pictured is standard equipment on the Style "H," but the Cabinet Base, as shown on the Style "C," can be furnished for this model if preferred. Finished in lustrous gray porcelain enamel or velvet black.

| Sizes                | 8-20-H        | 9-20-H        |
|----------------------|---------------|---------------|
| Baking Oven.....     | 20 x 20 x 13" | 20 x 20 x 13" |
| Fire Box (Coal)..... | 16½ x 8 x 12" | 16½ x 8 x 12" |
| Fire Box (Wood)..... | 21 x 9 x 10½" | 21 x 9 x 10½" |
| Floor Space.....     | 32 x 54"      | 32 x 54"      |
| Cooking Top.....     | Six 8" covers | Six 9" covers |



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### RED CROSS CAST RANGE—STYLE "H"

*With Reservoir and High Warming Closet*

Complete are the conveniences of this range for use with coal and wood. The High Warming Closet and Reservoir leave nothing to be desired. Can be equipped with Cabinet Base, as shown on the Style "C," if preferred. Water Front may also be installed. Handsome in its lustrous gray enamel finish, this is also a pleasing and attractive range in the velvet black.

| <i>Sizes</i>         | <i>8-20-H</i> | <i>9-20-H</i> |
|----------------------|---------------|---------------|
| Baking Oven.....     | 20 x 20 x 13" | 20 x 20 x 13" |
| Fire Box (Coal)..... | 16½ x 8 x 12" | 16½ x 8 x 12" |
| Fire Box (Wood)..... | 21 x 9 x 10½" | 21 x 9 x 10½" |
| Floor Space.....     | 32 x 56"      | 32 x 56"      |
| Cooking Top.....     | Six 8" covers | Six 9" covers |



## RED CROSS HERALD CAST RANGE

THE Herald is one of the most popular style Red Cross Ranges ever built. Although designed many years ago, it is today, with very slight change—the addition of a white enameled oven door panel—a model for satisfactory service, efficiency and attractiveness.

The Herald fire box is especially notable for its great depth, correct proportions and the accurate fitting of its parts. The baking oven is full size and guarantees a steady, uniform distribution of heat for baking.

Finished in a beautiful gray enamel or plain black, the Herald presents a finish and appearance seldom, if ever, found in any but the very highest priced ranges.

## RED CROSS PRIZE CAST RANGE

MODERATE in price, yet possessing many of the most desirable features of the more expensive Red Cross models, and insuring the same satisfactory cooking and baking results, the Red Cross Prize is an economical range investment.

Of minimum size but maximum capacity, the construction of the Prize is very sturdy. Its fire box is large; the oven of ample capacity. A convenient end hearth equipment allows for swing door on the ash pit and easy removal of ash pan.

Trim and smart in design—all working parts on the Prize are concealed. Finished in lustrous gray enamel or plain black, the Prize will harmonize in the kitchen of large or small proportions equally well.



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## RED CROSS HERALD CAST RANGE

*with Reservoir and High Warming Closet*

The Herald is famous for its good cooking and baking qualities. Constructed with cast iron back and bottom plates, its oven guarantees a steady, uniform distribution of heat for baking. This style can be furnished less the Reservoir and with High Shelf only if desired. Finished in velvet black, or lustrous gray enamel.

| Sizes                             | 8-18                     | 8-20                 | 9-20                 |
|-----------------------------------|--------------------------|----------------------|----------------------|
| Baking Oven.....                  | 18 x 18 x 11"            | 20 x 20 x 12"        | 20 x 20 x 12"        |
| Fire Box (Coal).....              | 17 1/4 x 7 1/4 x 10 3/4" | 18 1/2 x 8 x 11 1/4" | 18 1/2 x 8 x 11 1/4" |
| Fire Box (Wood).....              | 19 x 8 1/4 x 9 1/4"      | 21 x 9 1/4 x 10"     | 21 x 9 1/4 x 10"     |
| *Floor Space, with Reservoir..... | 28 x 52 1/2"             | 30 x 54 1/2"         | 30 x 54 1/2"         |
| Cooking Top.....                  | Six 8" covers            | Six 8" covers        | Six 9" covers        |

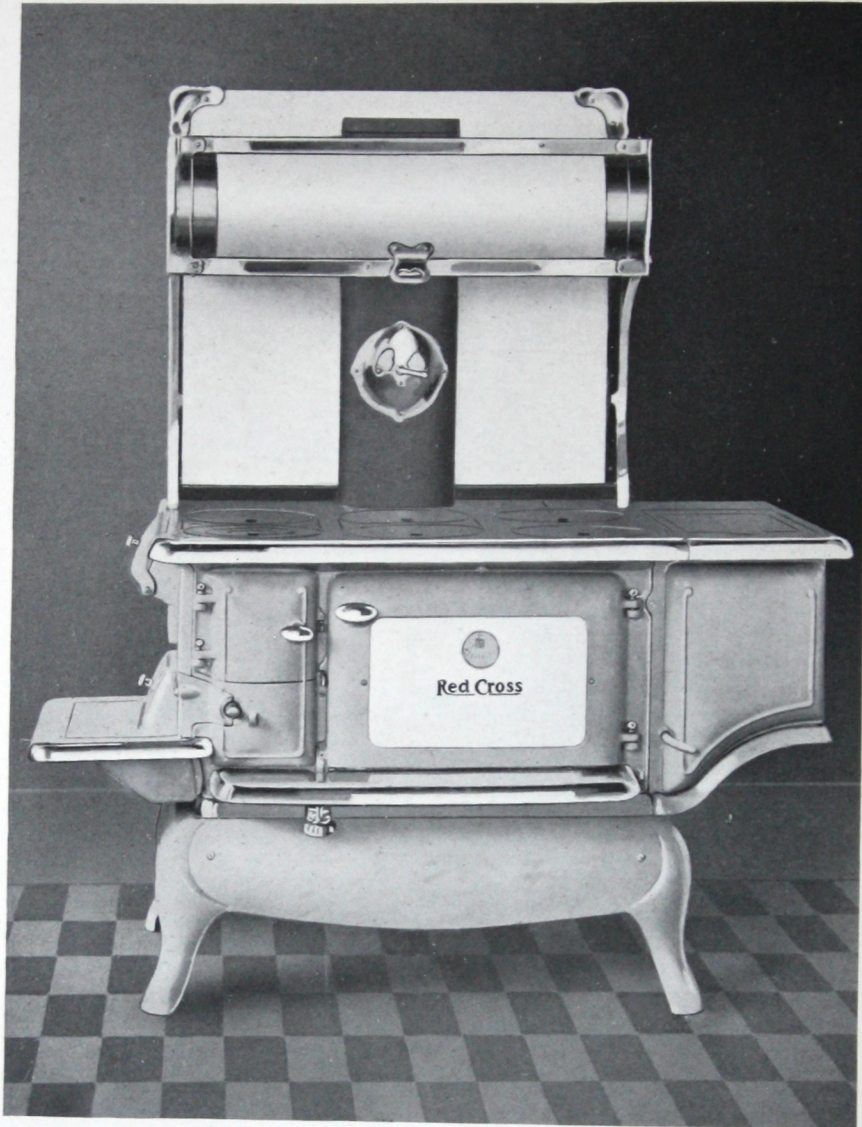
\*For Floor Space Square Range, deduct 2 inches from width.

# RED CROSS

RANGES  FURNACES



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## RED CROSS HERALD CAST RANGE

*With Reservoir and High Warming Closet*

The convenience of an ample supply of hot water is assured with this style Herald—the scientific arrangement of flues guarantees a quick, steady heating of water in the reservoir. Because of its smooth, simple design, it is especially attractive in the gray enamel finish and of beauty above the average in the velvet black.

| Sizes                         | 8-18                                                    | 8-20                                      | 9-20                                      |
|-------------------------------|---------------------------------------------------------|-------------------------------------------|-------------------------------------------|
| Baking Oven.....              | 18 x 18 x 11"                                           | 20 x 20 x 12"                             | 20 x 20 x 12"                             |
| Fire Box (Coal).....          | 17 $\frac{1}{4}$ x 7 $\frac{1}{4}$ x 10 $\frac{3}{4}$ " | 18 $\frac{1}{2}$ x 8 x 11 $\frac{1}{4}$ " | 18 $\frac{1}{2}$ x 8 x 11 $\frac{1}{4}$ " |
| Fire Box (Wood).....          | 19 x 8 $\frac{1}{4}$ x 9 $\frac{1}{4}$ "                | 21 x 9 $\frac{1}{4}$ x 10"                | 21 x 9 $\frac{1}{4}$ x 10"                |
| *Floor Space, with Reservoir. | 28 x 52 $\frac{1}{2}$ "                                 | 30 x 54 $\frac{1}{2}$ "                   | 30 x 54 $\frac{1}{2}$ "                   |
| Cooking Top.....              | Six 8" covers                                           | Six 8" covers                             | Six 9" covers                             |

\*For Floor Space Square Range, deduct 2 inches from width.



*"Good Cooking Made Certain"*



### RED CROSS PRIZE CAST RANGE

*With Reservoir and Cast High Shelf*

The Cast High Shelf on this range may be replaced with a Steel High Shelf as shown on the Tribune if preferred. Range finished in velvet black or lustrous gray enamel. Water Front if desired.

| Sizes | Baking Oven   | Fire Box<br>(Coal) | Fire Box<br>(Wood) | Floor Space<br>*Sq. Range | Cooking Top    |
|-------|---------------|--------------------|--------------------|---------------------------|----------------|
| 48-18 | 17 x 18 x 11" | 17 x 7 x 10"       | 20" long           | 29½ x 49"                 | Four 8" covers |
| 49-18 | 17 x 18 x 11" | 17 x 7 x 10"       | 20" long           | 29½ x 49"                 | Four 9" covers |
| 68-18 | 17 x 18 x 11" | 17 x 7 x 10"       | 20" long           | 29½ x 49"                 | Six 8" covers  |
| 48-20 | 19 x 20 x 12" | 18 x 7½ x 11"      | 22" long           | 30 x 52"                  | Four 8" covers |
| 49-20 | 19 x 20 x 12" | 18 x 7½ x 11"      | 22" long           | 30 x 52"                  | Four 9" covers |
| 68-20 | 19 x 20 x 12" | 18 x 7½ x 11"      | 22" long           | 30 x 52"                  | Six 8" covers  |
| 69-20 | 19 x 20 x 12" | 18 x 7½ x 11"      | 22" long           | 30 x 52"                  | Six 9" covers  |

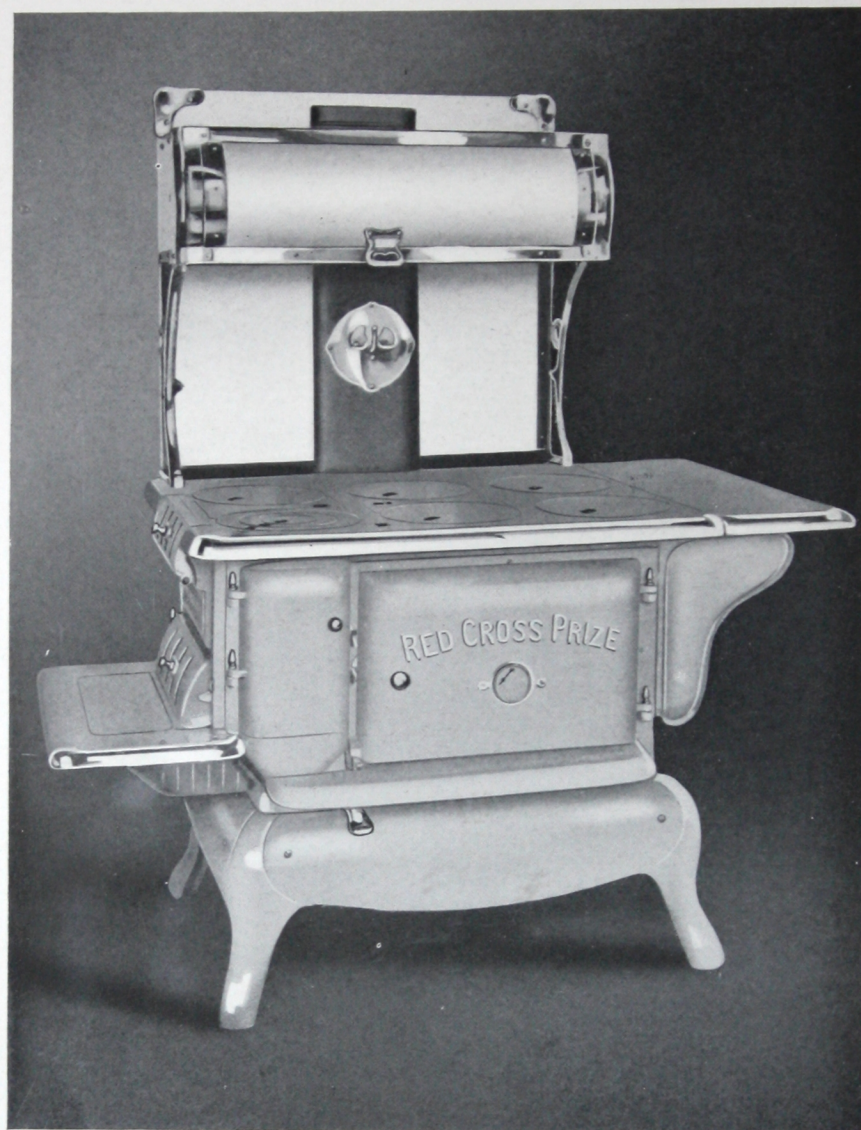
\*Add one inch to Floor Space Width for Reservoir Style Ranges.

## RED CROSS

RANGES  FURNACES



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### RED CROSS PRIZE CAST RANGE

*Square with High Warming Closet*

Compact and beautiful is this type of Red Cross Range for coal and wood—of minimum size but maximum capacity. A most efficient baker and an easy range to regulate. All working parts are concealed. Finished in the lustrous gray enamel or velvet black, it is a range which will harmonize with the kitchen of large or small proportions equally well. Can be furnished with a Reservoir or Water Front—and both if desired.

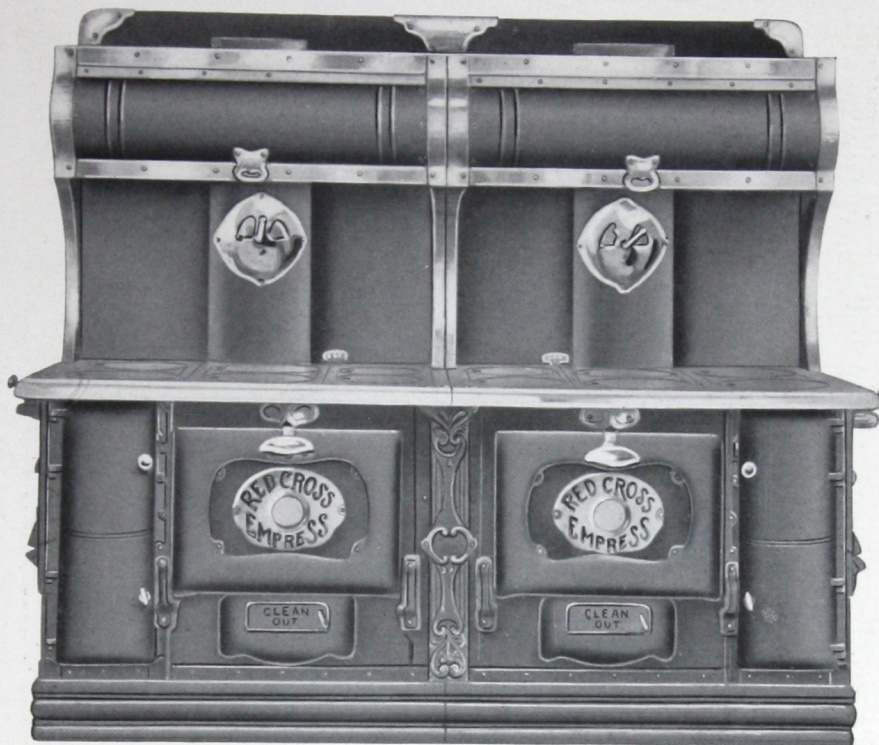
For complete details on Sizes and Specifications, see chart on page 19.

20

**RED CROSS**  
RANGES  FURNACES



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## RED CROSS EMPRESS RANGE

### *A Double Unit*

This type of range is especially suitable for use in hotels, restaurants and large households where the demand for cooking and baking facilities will vary at different times. It has two distinct fire boxes and two distinct baking ovens—they are operated independently and one or both may be used at the same time. The saving which is possible with this arrangement is obvious.

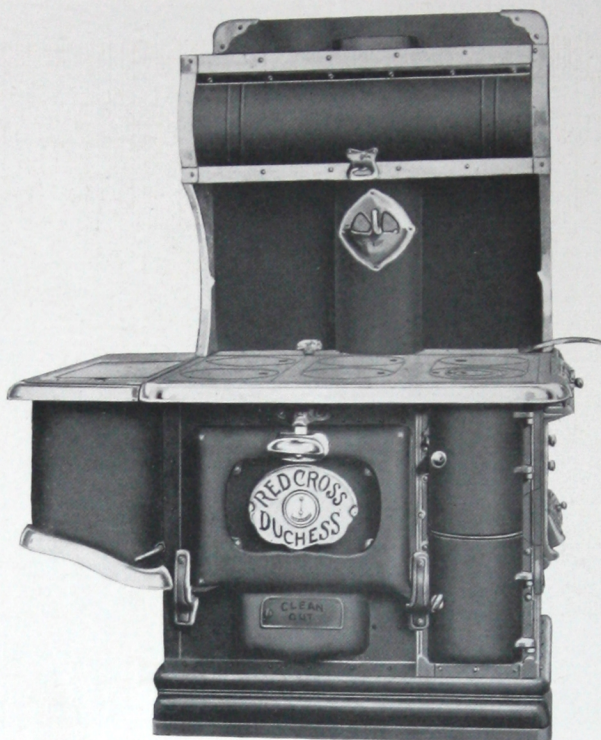
Constructed of the highest quality steel and cast iron, with large, deep fire boxes and full size ovens, the Empress is very similar to the Tribune in general construction but is heavier and more massive.

Can be equipped with High Shelves instead of Closets if preferred. Burns hard or soft coal, wood or coke. Water Front may be installed in one or both fire boxes.

| <i>Sizes</i>           | <i>8-18</i>      | <i>9-18</i>                       |
|------------------------|------------------|-----------------------------------|
| Baking Ovens.....      | 18 x 20½ x 13"   | 18 x 20½ x 13"                    |
| Fire Boxes (Coal)..... | 17½ x 7 x 11½"   | 17½ x 7 x 11½"                    |
| Fire Boxes (Wood)..... | 24" long         | 24" long                          |
| Floor Space.....       | 29 x 72"         | 29 x 72"                          |
| Cooking Top.....       | Twelve 8" covers | Eight 9" covers<br>Four 7" covers |



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## RED CROSS DUCHESS STEEL RANGE

### *A Right-hand Range*

Occasionally, due to the lay-out of some certain kitchen or the desire to locate the range in a certain place, it is advisable to use a range with a right-hand fire box. Frequently persons who are left-handed will prefer a range of this type. To meet such conditions is the reason for the Duchess, a splendid steel range.

In general construction the Duchess is similar to the Tribune. It has the same deep, roomy fire box, full size oven, and with the addition of a special patented draw-out grate arrangement, offers complete cooking and baking facilities. It can be furnished with or without the Reservoir—Water Front may be installed if desired. High Shelf or High Warming Closet as pictured. White Splasher back may be furnished as an extra.

| <i>Sizes</i>                 | <i>8-18</i>    | <i>9-18</i>                     |
|------------------------------|----------------|---------------------------------|
| Baking Oven.....             | 18 x 20½ x 13" | 18 x 20½ x 13"                  |
| Fire Box (Coal).....         | 17½ x 7 x 11½" | 17½ x 7 x 11½"                  |
| Fire Box (Wood).....         | 24" long       | 24" long                        |
| Floor Space (Square).....    | 30 x 47"       | 30 x 47"                        |
| Floor Space (Reservoir)..... | 30 x 49"       | 30 x 49"                        |
| Cooking Top.....             | Six 8" covers  | Four 9" covers<br>Two 7" covers |



## "Good Cooking Made Certain"



### RED CROSS CHALLENGE COOK STOVE

*for Burning Soft Coal or Wood*

A thoroughly reliable and highly efficient cook stove designed for the burning of soft coal or wood only. The Challenge sets with the reservoir back to the wall—its end hearth extends out into the kitchen. It is the original stove type of construction with the fire box and baking oven extending clear through the stove and with doors on both sides for easy access.

For burning soft coal a flat grate of the riddle type is used. When wood is the fuel to be burned, a flat grate of the basket type is furnished. The fire box linings are heavy cast iron.

If desired, a Cast High Shelf, similar to that shown on the Prize, can be furnished for the Challenge. It can also be furnished with or without reservoir as may be required. Made in two sizes.

| Sizes                            | 8-21 and 9-21  | 8-23 and 9-23  |
|----------------------------------|----------------|----------------|
| Baking Oven.....                 | 20 x 21 x 13"  | 22 x 23 x 14½" |
| Fire Box (Coal).....             | 18 x 8 x 7"    | 19½ x 10 x 7½" |
| Fire Box (Wood).....             | 25" long       | 27" long       |
| Floor Space (Square).....        | 27 x 46"       | 28 x 48"       |
| Floor Space (Reservoir).....     | 27 x 51"       | 28 x 53"       |
| Cooking Top (8-21 and 8-23)..... | Four 8" covers | Four 8" covers |
| Cooking Top (9-21 and 9-23)..... | Four 9" covers | Four 9" covers |



# RED CROSS

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RANGES  FURNACES

TRADE-MARK REG. U. S. PAT. OFF.

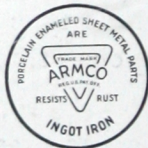
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